

Appetizers

Onion Bhaji – Onion rings fried in chick-pea batter	5.99
Pakora Masala* – Mildly spiced spinach, onions, and potatoes, batter-fried and topped with masala sauce	8.99
Coconut Shrimp – Jumbo shrimp with korma sauce and coconut	9.99
Momo* – Indian style dumplings served with special onion chutney. Choice of Chicken or Vegetarian	8.99
Jaipuri Samosa – Mini vegetarian samosas served with tangy yogurt chutney	6.99
Punjabi Samosa* – Crisp pastry with mashed potatoes & peas, deep fried.....	6.99
Tandoori Wings – Chicken wings marinated, spicy, baked in clay oven.....	6.99
Chicken Pakora – Mildly spiced boneless chicken, batter-fried.....	6.50
Calamari Pakora* – Calamari fried in chick-pea batter	8.99

Soup & Salad

Little India Salad – Diced cucumbers, lettuce, tomato, and carrots w/ homemade yogurt dressing.....	5.00
Dal Soup – Lentil soup seasoned with spices & herbs.....	5.00
Mulligatwny Mughlai Soup – Chicken Soup, herbs & mild spices	5.00
Tomato Soup – Cooked with mild Indian spices and garlic	5.00

Entrees

From The Clay Oven (Tandoor)

Baked-to-order in clay-oven over mesquite charcoal, after marinating in yogurt, garlic, ginger, herbs & spices. Served with freshly made mint-cilantro and tamarind chutneys.

Chicken Ginger Kabob – Boneless chicken breast cubes marinated in ginger mint sauce on onion-bed in sizzler	13.99
Tandoori Chicken* – Bone-in chicken on onion-bed in sizzler	12.99
Chicken Tikka* – Boneless marinated chicken breast cubes on onion bed in sizzler.....	13.99
Seekh Kabob – Minced lamb blended with onion, garlic, ginger, and spices, wrapped around skewers and baked as above. Served in sizzler on onion bed.....	14.99
Lamb Chops* – Marinated lamb chops served with side of salad and masala sauce	23.99
Shrimp Tandoori – Finest jumbo shrimp on onion-bed in sizzler	15.99
Fish Tandoori – Fish steak, India-style, on onion-bed in sizzler	15.99
Tandoori Mixed Grill* – Assorted kabobs of chicken, lamb, fish and shrimp on onion-bed in sizzler	18.99

* A House Favorite

18% Gratuity may be added to parties of 6 or more

Little India Curries

Traditional dish of India carefully seasoned with an exotic blend of curry spices, onion, garlic, ginger and tomato, having medium thick sauce.

Chicken Curry*	13.99	Shrimp Curry	14.99
Lamb Curry	15.99	Fish Curry	15.99
Combination Curry (Shrimp, Lamb & Chicken)	15.99		

Little India Masalas

Best of both worlds. Involves both tandoori cooking and preparation similar to curries but having thicker sauce.

Chicken Tikka Masala*	14.99	Shrimp Masala	15.99
Lamb Masala	15.99	Fish Masala	15.99

Little India Kormas

A very special dish of tender marinated pieces of boneless meat, cooked with onion, whipped cream and yogurt, nuts and delicately spiced.

Chicken Korma	13.99	Shrimp Korma	15.99
Chicken Tikka Korma	14.99	Fish Korma	15.99
Lamb Korma*	15.99		

Little India Saags

Boneless tender meat pieces cooked with chopped spinach and freshly ground spices, garlic, ginger, onion, tomato and whipped yogurt delicately added.

Chicken Saag	13.99	Fish Saag	15.99
Lamb Saag	15.99	Shrimp Saag	15.99
Chicken Tikka Saag	14.99		

Little India Vindaloos

Fiery hot dish cooked with potato to serve as fire extinguisher, a specialty of Goa, India, influenced by Portuguese occupation. A favorite of the British.

Chicken Vindaloo	14.99	Shrimp Vindaloo*	15.99
Lamb Vindaloo	15.99	Fish Vindaloo	15.99

Little India Bhuna

Boneless meat pieces cooked with onion, tomatoes, bell peppers and spices.

Chicken Bhuna*	13.99	Shrimp Bhuna*	15.99
Lamb Bhuna	15.99	Fish Bhuna	15.99
Chicken Tikka Bhuna	14.99		

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Little India Specialty Dishes

Chicken Jalfrazie – Marinated chicken with fresh ground spices and mixed vegetables	14.99
Lamb Jalfrazie – Marinated lamb with fresh ground spices and mixed vegetables	15.99
Butter Chicken* – Chicken cooked with herbs, ground spices in homemade butter sauce.....	14.99
Chicken Madras – Chicken pieces cooked with a blend of hot spices	14.99
(Traditionally a very hot dish)	
Lamb Madras* – Lamb with blend of hot spices.....	15.99
(Traditionally a very hot dish)	

Little India Biryanis

Aromatic Basmati Rice from India cooked with meat or vegetables, delicately spiced including saffron. It's a meal by itself. Some like it with Raita on the side.

Vegetable Biryani	12.99	Shrimp Biryani	14.99
Chicken Biryani	13.99	Lamb Biryani	14.99
Combination Biryani (Lamb, Chicken, & Vegetable).....	14.99		
Special Biryani (Shrimp, Lamb, Chicken & Vegetables).....	15.99		

Little India Specialty Pilau & Rice

Basmati Rice	2.95	Peas Pilau*	3.95
		Peas - Raisins - Nuts	

Little India Vegetarian Specialties

Over the centuries India has been known as the cradle of vegetarianism. A selection of more popular dishes is included below.

Navratan Korma* – Mixed vegetables cooked in whipped cream and nuts	12.99
Saag Paneer* – Spinach cooked with homemade cheese, in cream	11.99
Alu Gobi – Cauliflower and potatoes cooked with herbs and spices	11.99
Mutter Paneer – Green peas with homemade cheese in mild gravy.....	11.99
Alu Mutter – Potatoes cooked with green peas & spices	11.99
Bharta Makhni* – Tandoori eggplant with herbs, onion, tomato & butter	13.99
Mushroom Mutter – Mushroom cooked with onion, tomato, green peas & spices	11.99
Bhindi Masala – Okra cooked with onion, tomatoes & spices.....	11.99
Dal Makhni* – Lentils cooked with garlic, ginger, tomato & spices	10.99
Alu Saag – Potatoes cooked with spinach & spices	11.99
Channa Masala* – Chick peas cooked with special masala sauce	10.99
Malai Kofta –Mixed vegetable cheese balls in coconut cream sauce.....	11.99
Paneer Makhni* – Cubes of homemade cheese in masala sauce.....	13.99
Vegetable Curry* – Mixed vegetables seasoned in medium thick curry	12.99
Saag Chole – Spinach cooked with chick-peas & spices	11.99

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Baked-to-Order Oven Hot Breads

Baked in a clay-oven mesquite charcoal (Tandoor)

Naan – Popular Indian-style leavened bread of fine flour.....	2.50
Garlic Naan – Naan with a subtle touch of garlic.....	2.99
Little India Special Naan – Naan stuffed with ground lamb, chicken, & onions	3.99
Roti – Traditional whole wheat bread	2.75
Paratha – Multilayered buttered, whole wheat bread	2.99
Kabli Naan – Naan cooked in clay oven with nuts, raisins & cherries.....	2.99
Keema Naan – Leaved bread stuffed with ground lamb	3.50
Onion Kulcha – Naan bread stuffed with onions and spices	2.99
Cheese Naan – Naan bread stuffed with blended cheese	2.99
Alu Naan – Naan stuffed with mashed potatoes and peas	2.99
Puri – Traditional wheat bread deep fried (Goes great w/ Channa Masala)	2.99

Little India Desserts

Kheer* – Basmati rice pudding, sprinkled with almonds and pistachio	5.00
Kulfi* – Homemade special Indian-style ice cream, Assorted flavors	5.00
Gulab Jamun – A classic Indian dessert made of milk balls in sweet warm syrup	5.00
Mango Custard – Assorted fruit in mango custard sauce	5.00

Little India Side Orders

Papadam	2.95
Plain Yogurt	2.95
Raita – Cucumber, carrot bits in whipped yogurt, spiced	2.95
Achar (Indian Pickle)	2.95
Mango Chutney	2.95

Beverages

Chai* (Indian Tea)	3.00
Iced Chai	3.75
Lassi – Salty or Sweet.....	3.50
Mango Lassi*	3.75
Soft Drinks	1.99
Coffee	3.00
Juice	3.00

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